



# COOKIES

chef Basic level

Recipe for Hazelnut, Cocoa, and Pistachio Cookie Preparations

## HAZELNUT COOKIE WITH DARK CHOCOLATE CREAM

### INGREDIENTS

fresh butter

hazelnut paste

honey

sugar

whole eggs

salt

weak flour

cornstarch

baking

Aurea crema cioccolato dark

### PREPARATION

- 170g -Soften the butter to about 20°C.
- 30g -Place the butter in a stand mixer and work it with the paddle attachment
- 20g together with the hazelnut paste and the sugars until you obtain a smooth,
- 200g homogeneous mixture, but without whipping it.
- 80g -Add the eggs to the mixer.
- 3g -Finally, add the flour mixed with the cornstarch and baking powder.
- 350g -Mix briefly until a uniform dough forms.
- 50g -Chill the dough in the refrigerator for 6 hours.
- 5g -Soften the chilled dough in the stand mixer using the dough hook.
- qb -Form balls of about 50 g each.
- Shape them by rolling and inserting inside a frozen half-sphere of dark chocolate cream (previously frozen in silicone molds).
- Place on a baking tray, gently flatten, and top with some chopped hazelnuts.
- Bake at 180°C for about 10-12 minutes.

## COCOA COOKIE WITH HAZELNUT CREAM

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### INGREDIENTS

fresh butter  
muskovado sugar  
sugar  
whole eggs  
salt  
"weak" flour  
cocoa powder 22-24%  
baking  
Aurea crema nocciole italiane 40%

### PREPARATION

200g -Soften the butter to about 20°C.  
45g -Place the softened butter in a stand mixer and work it with the paddle attachment together with the muscovado sugar and granulated sugar until you obtain a smooth, homogeneous mixture, but without whipping it.  
85g -Add the eggs, with the dissolved salt, to the mixture.  
3g -Finally, add the flour mixed with the cocoa powder and baking powder.  
250g -Mix briefly until a uniform dough forms.  
50g -Chill the dough in the refrigerator for 6 hours.  
5g -Soften the chilled dough in the stand mixer using the dough hook.  
qb -Form balls of about 50 g each.  
-Shape them by rolling and inserting inside a frozen half-sphere of hazelnut cream (previously frozen in silicone molds).  
-Place on a baking tray, gently flatten, and add coarse sifted sugar and salt flakes on top.  
-Bake at 180°C for about 10-12 minutes.

## PISTACHIO COOKIE WITH PISTACHIO CREAM

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### INGREDIENTS

fresh butter  
invert sugar  
sugar  
whole egg  
salt  
"weak" flour  
pistachio flour  
baking  
Aurea crema pistacchi italiani 25%

### PREPARATION

200g -Soften the butter to about 20°C.  
20g -Place in a stand mixer and work with the paddle attachment together with 200g sugar and invert sugar until a smooth, homogeneous mixture forms, but without whipping.  
75g -Add the egg whites, with the dissolved salt, to the mixture.  
330g -Finally, add the flour mixed with pistachio powder and baking powder.  
200g -Chill the dough in the refrigerator for 6 hours.  
5g -Soften the chilled dough in the stand mixer using the dough hook.  
qb -Form balls of about 50 g each.  
-Shape them by rolling and inserting a frozen half-sphere of pistachio cream (previously frozen in silicone molds) inside.  
-Place on a baking tray, gently flatten, and add chopped pistachios on top before baking.  
-Bake at 180°C for about 10-12 minutes.